

## 2. MUSTS

### **2.1.4 USE OF ENZYMES FOR THE CLARIFICATION (OENO 11/04, OENO 498-2013)**

*Definition :*

Addition to must of enzymatic preparations containing activities catalysing the degradation of grape macromolecules which went into the must during the juice extraction operations, as well as beta-glucans produced by the fungus *Botrytis cinerea*.

Enzyme activities involved in the clarification of musts notably include polygalacturonases, pectin lyases, pectinmethylesterases, and to a lesser extent arabinanases, galactanases, rhamnogalacturonases, cellulases and hemicellulases as well as  $\beta$ -glucanases if the musts come from botrytised grapes.

*Objective:*

To facilitate the clarification of musts.

*Prescription:*

The enzymes used must comply with the prescriptions of the *International Oenological Codex*.

*Recommendation of OIV :*

Accepted.

